

426-21

1884

Linseed

RECORDED

A.D. 1884, 1st JANUARY. N° 45.

An Improvement in the Manufacture of Bread, Biscuits,
Cakes, and the like.

PROVISIONAL SPECIFICATION.

SAMUEL BIRLEY, of Welney House, Haverstock Hill in the County of Middlesex, Gentleman do hereby declare the nature of my said Invention for "AN IMPROVEMENT IN THE MANUFACTURE OF BREAD BISCUITS, CAKES AND THE LIKE," to be as follows:—

- 5 This object of this Invention is an improvement in the manufacture of bread biscuits, cakes and like articles of diet made from flour or farinaceous matter.
My Invention is (mainly in its application to "bread") designed to provide a bread of more nutritious, digestive and keeping qualities than bread in ordinary use.
- 10 In carrying out my Invention I take a quantity of linseed (either in seed or meal) and place the same in a suitable vessel and then add cold or tepid water to the same in desired proportions for instance say one ounce of seed to a pint of water. It is then left several hours and the water decanted and strained when it will be found to contain a large amount of mucilage.
- 15 This infusion is then added to flour and yeast and the whole well kneaded or incorporated into dough and baked in the ordinary way.
Bread thus made possesses very nutritious properties and is more easily digested than ordinary bread.
The bread keeps soft far longer and is not so liable to ferment.
- 20 The linseed mucilage tends by its use to neutralize acidity of the stomach.
After drawing off the water from the soaked seed or meal fresh may be added, allowed to stand and then decanted as before and this may be repeated till the seeds are exhausted of mucilage but in this case a small quantity of carbonate of magnesia soda or potash should be added to the water to neutralize any acid that may form.
- 25 Biscuits, cakes and the like may be made in the same way.

Dated this First day of January 1884.

POPPELWELL, COLTON & Co.,
Agents for the Applicant.

[Price 2d.]

Birley's Improvement in the Manufacture of Bread, Biscuits, Cakes, and the like.

COMPLETE SPECIFICATION.

I, SAMUEL BIRLEY, of Welney House, Haverstock Hill, in the County of Middlesex, Gentleman, do hereby declare the nature of my Invention for "AN IMPROVEMENT IN THE MANUFACTURE OF BREAD, BISCUITS, CAKES AND THE LIKE" and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement :—

The object of this Invention is an improvement in the manufacture of bread, biscuits, cakes and like articles of diet made from flour or farinaceous matter.

My Invention is (mainly in its application to bread) designed to provide a bread of more nutritious, digestive, and better keeping qualities than bread in ordinary use.

In carrying out my Invention I take a quantity of linseed (either in seed or meal) and place the same in a suitable vessel and then add cold or tepid water to the same in desired proportions, for instance, say half a pound of seed to a gallon of water.

It is then left several hours and the water decanted and strained, when it will be found to contain a large amount of mucilage.

This infusion is then added to flour and yeast and the whole well kneaded or incorporated into dough and baked in the ordinary way.

Bread thus made possesses very nutritious properties and is more easily digested than ordinary bread.

The bread keeps soft far longer and is not so liable to ferment.

The linseed mucilage tends by its use to neutralize acidity of the stomach.

After drawing off the water from the soaked seed or meal, fresh may be added, allowed to stand, and then decanted as before, and this may be repeated until the seeds are exhausted of mucilage, but in this case a small quantity of carbonate of magnesia, soda, or potash should be added to the water to neutralize any acid that may form.

Biscuits, cakes and the like may be made in the same way.

Instead of using yeast I may use the solution with carbonic acid to produce aerated bread.

Having now described my said Invention and the manner of performing the same, I would have it understood that I claim :

In the manufacture of bread, biscuits, cakes and the like the use of a solution containing linseed mucilage, substantially as described.

Dated this 1st day of May, 1884.

S. BIRLEY.

By Popplewell, Colton & Co.,
Patent Agents,
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